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FOOD BUYING GUIDE

for
Child Care Centers



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Food and Nutrition Service

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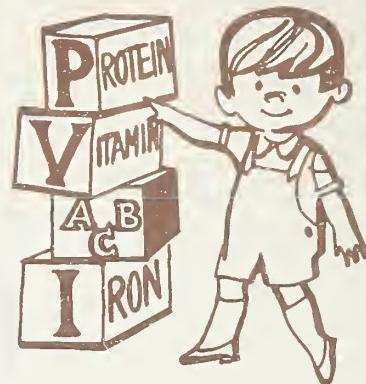
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MEAL PATTERNS FOR YOUNG CHILDREN IN CHILD CARE PROGRAMS

As specified in the regulations for the Special Food Service Program for Children, meals or supplements served between meals (snacks) approved for cash reimbursement by USDA shall contain as a minimum the following food components in the amounts listed:



Food components	Children 1 up to 3 years	Children 3 up to 6 years
BREAKFAST		
Milk, fluid ¹	1/2 cup	3/4 cup
Juice or fruit	1/4 cup	1/2 cup
Bread and/or cereal ² , enriched or whole grain		
Bread	1/2 slice	1/2 slice
Cereal	1/4 cup	1/3 cup
MID-MORNING OR MID-AFTERNOON SUPPLEMENT (SNACK)		
Milk, fluid ¹ , or juice or fruit or vegetable	1/2 cup	1/2 cup
Bread or cereal ² , enriched or whole grain		
Bread	1/2 slice	1/2 slice
Cereal	1/4 cup	1/3 cup
LUNCH OR SUPPER		
Milk, fluid ¹	1/2 cup	3/4 cup
Meat and/or alternate (One of the following or combination to give equivalent quantities)		
Cooked meat, poultry, or fish ³	1 ounce	1 1/2 ounces
Cheese	1 ounce	1 1/2 ounces
Egg	1	1
Cooked dry beans or peas	1/8 cup	1/4 cup
Peanut butter	1 tablespoon	2 tablespoons
Vegetable and/or fruit ⁴	1/4 cup	1/2 cup
Bread ² , enriched or whole grain	1/2 slice	1/2 slice
Butter or fortified margarine	1/2 teaspoon	1/2 teaspoon

¹ Includes fluid types of whole, lowfat, skim or cultured buttermilk, flavored or unflavored.

² Or an equivalent serving of cornbread, biscuits, rolls, muffins, etc. made of enriched or whole-grain meal or flour.

³ Cooked lean meat without bone.

⁴ Must include at least two kinds.

DESCRIPTION OF FOOD COMPONENTS

BREADS AND CEREALS

All breads, including cornbread, biscuits, rolls and muffins, must be enriched or made of whole-grain or enriched flour or meal to meet the bread requirement of the Special Food Service Program for Children. Bread must be served at lunch and supper, and may be served at breakfast and for the mid-morning and mid-afternoon supplements (snacks).

The size and shape of loaves and the thickness and number of slices per loaf vary among bakers and localities. Breads, such as French and Vienna, differ in length and width; therefore, the number of slices per loaf could not be determined. A serving of such breads should be comparable in amount to regular sliced bread.

Enriched or whole-grain cereal may be served at breakfast alone or in combination with bread to meet the cereal/bread requirement. Cereal may also be served as a mid-morning or mid-afternoon supplement (snack), but it cannot be used in place of bread at lunch or supper.

Crackers or cookies made of enriched or whole-grain meal or flour may be served for mid-morning or mid-afternoon supplements but may not be served in place of bread at breakfast, lunch, or supper. Acceptable "formulated grain-fruit products" meeting FNS alternate food regulations may be used at breakfast and for a mid-morning or mid-afternoon supplement. These products are intended for use where kitchen facilities are not available for preparing and serving the regular breakfast or snack menus. They must meet USDA specifications.

Macaroni products and rice may not be counted towards meeting the bread/cereal requirement.

BUTTER OR FORTIFIED MARGARINE

Butter or fortified margarine may be used as a spread on bread, as a seasoning, or in preparation of other foods in the lunch. One-half teaspoon of butter or fortified margarine at lunch or supper meets the butter or margarine requirement for children 1 to 6 years old.



MEAT AND MEAT ALTERNATES

One or more of the following foods must be served as the main dish at lunch or supper: cooked meat, poultry, fish; cheese; egg; cooked dry beans or peas; and peanut butter. When cooked dry beans, lentils, or peas are counted as part of the meat alternate requirement, they cannot be counted toward meeting the vegetable/fruit requirement as well.

A serving of cooked meat is defined as lean meat without bone. A serving of cooked chicken or turkey includes meat and skin as normally served unless otherwise indicated.

The amounts to buy of commercially prepared combination chicken, meat, or turkey food products are based on the minimum meat and poultry requirements for food products that are packed for interstate shipment under Federal Meat and Poultry Inspection. A serving of these products, as shown in column 2 of this guide, will provide at least an ounce of cooked meat or poultry.

One ounce (dry weight) of protein-fortified, enriched macaroni-type foods may be counted as meeting 50 percent of the meat and meat alternate requirement only when served with cheese, meat, poultry, or seafood. Textured vegetable protein products may be counted towards meeting part (30 percent) of the meat and meat alternate requirement when hydrated with water and served in combination with meat, poultry, or seafood. Protein-fortified, enriched macaroni-type foods and textured vegetable protein products must meet USDA specifications. For detailed information and assistance on the proper use of these two products, contact your Food and Nutrition Service Regional Office (FNSRO) and/or State agency.

MILK

Specified amounts of milk must be served as a beverage at lunch or supper and as a beverage or with cereal at breakfast to meet the milk requirement. Milk may also be served at the mid-morning or mid-afternoon supplement (snack). Milk means fluid types of whole, lowfat, skim or cultured buttermilk, flavored or unflavored, which meet State and local standards. Fluid, evaporated, or dry milk used in preparation of soups, puddings, baked products, and other foods may *not* be counted as meeting the milk requirement. Such foods *do* add to the total milk intake of children, however, and are encouraged.

VEGETABLES AND FRUITS

A serving of cooked vegetable is drained vegetable as usually served. A serving of cooked fruit consists of fruit and juice; when sugar is added, it is indicated in the description of serving of cooked fruit. A serving of thawed frozen fruit is fruit and the juice that accumulated during thawing. A serving ($\frac{1}{4}$ cup or more) of single strength vegetable or fruit juice or a serving ($\frac{1}{2}$ cup or more) of half strength vegetable or fruit juice may be counted towards meeting no more than $\frac{1}{4}$ cup of the vegetable or fruit requirement.

All vegetables and fruits in the guide contribute to the vegetable/fruit requirement with the exception of the following: catsup, chili sauce, jams, jellies, preserves, prepared mustard, pickle relish, pickles, and potato chips and sticks.

HOW TO USE THE BUYING GUIDE TO ESTIMATE AMOUNTS OF FOOD NEEDED

The buying guide (pages 10 to 43) shows the number of purchase units needed for 25 or 50 servings (column 4 or 5). Use one of the methods on this page to find the number of purchase units needed for other numbers of servings.

METHOD 1

In the table below, find the number of servings needed. If the exact number is not shown, use the next higher number in the table. The number in the next column is the *amount-to-buy* factor. Multiply the *amount-to-buy* factor by the number of purchase units for 50 servings (column 5 in the buying guide). This is the number of purchase units needed.

Number of servings	Amount-to-buy factor	Number of servings	Amount-to-buy factor
5	0.1	55	1.1
10	.2	60	1.2
15	.3	65	1.3
20	.4	70	1.4
25	.5	75	1.5
30	.6	80	1.6
35	.7	85	1.7
40	.8	90	1.8
45	.9	95	1.9
50	1.0	100*	2.0

*To find the amount-to-buy factor for more than 100 servings, add the necessary factors. For example, the factor for 135 servings is 2.7 or 2.0 plus 0.7.

Example: For 35 servings, the amount-to-buy factor is 0.7. The number of purchase units for 50 servings ($\frac{1}{4}$ cup each) of applesauce (page 10) is 3.9 cans (29 oz each). Therefore, 0.7 times 3.9 equals 2.73 or about $2\frac{3}{4}$ cans are needed for 35 servings.

METHOD 2

Multiply the number of servings by the number of purchase units for 50 servings (column 5). Then divide the answer by 50 to get the number of purchase units needed.

Example: For 35 servings of applesauce ($\frac{1}{4}$ cup each), 35 times 3.9 equals 136.5. Then divide 136.5 by 50 to get 2.73. Therefore, about $2\frac{3}{4}$ cans (29 oz each) of applesauce are needed for 35 servings.

COMMON CAN AND JAR SIZES

Can size (industry term)	Average net weight or fluid measure per can (see note)	Average cups per can	Cans per case	Principal products
No. 10	96 oz (6 lb) <i>to</i> 117 oz (7 lb 5 oz)	Number 12 to 13	Number 6	Fruits, vegetables, some other foods
No. 3 Cyl	51 oz (3 lb 3 oz) <i>or</i> 46 fl oz (1 qt 14 fl oz)	5¾	12	Condensed soups, some vegetables, meat and poultry products, fruit and vegetable juices
No. 2½	26 oz (1 lb 10 oz) <i>to</i> 30 oz (1 lb 14 oz)	3½	24	Fruits, some vegetables
No. 2 Cyl	24 fl oz	3	24	Juices, soups
No. 2	20 oz (1 lb 4 oz) <i>or</i> 18 fl oz (1 pt 2 fl oz)	2½	24	Juices, ready-to- serve soups, some fruits
No. 303	16 oz (1 lb) <i>to</i> 17 oz (1 lb 1 oz)	2	24 <i>or</i> 36	Fruits and vegetables, some meat and poultry products, ready-to-serve soups
No. 300	14 oz to 16 oz (1 lb)	1¾	24	Some fruits and meat products
No. 2 vacuum	12 oz	1½	24	Principally for vacuum pack corn
No. 1 picnic	10½ oz to 12 oz	1¼	48	Condensed soups, fruits, vegetables, meat, fish
8 oz	8 oz	1	48 <i>or</i> 72	Ready-to-serve soups, fruits, vegetables

NOTE: The net weight on can or jar labels differs among foods due to different densities of foods. For example: A No. 10 can contains 6 lb 3 oz sauerkraut or 7 lb 5 oz cranberry sauce.

GUIDE FOR SUBSTITUTING ONE CAN SIZE FOR ANOTHER

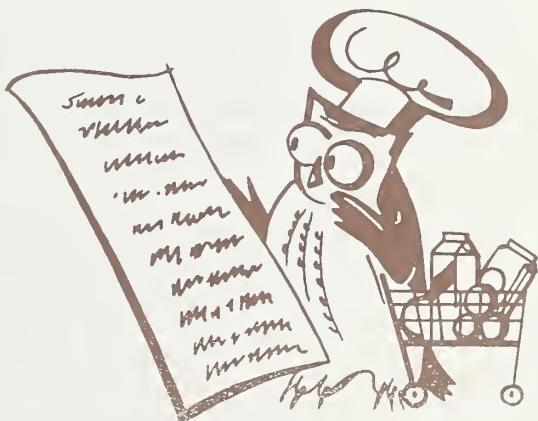
Can size (industry term)	Average weight or fluid measure per can	No. 10	No. 3 Cyl	No. 2½	No. 2	No. 303
No. 10	96 to 117 oz	1.0	2.2	3.7	5.4	6.5
No. 3 Cyl	51 oz or 46 fl oz	.5	1.0	1.8	2.6	3.1
No. 2½	26 to 30 oz	.3	.6	1.0	1.5	1.8
No. 2	20 oz or 18 fl oz	.2	.4	.7	1.0	1.3
No. 303	16 to 17 oz	.16	.4	.6	.9	1.0

In place of one No. 3 Cyl (column 1), use 0.5 No. 10 can, 1.8 No. 2½ cans, 2.6 No. 2 cans, or 3.1 No. 303 cans.

HOW TO ESTIMATE NUMBER OF CANS TO BUY FROM POUND DATA IN BUYING GUIDE

Use number of pounds of canned food (pages 10 to 43) and number of No. 303 cans interchangeably. Use the above table to estimate the number of other size cans to buy. NOTE: The number of cans estimated by this method may not always be the same as the information in the buying guide because the data in both tables have been rounded.

Example: For 50 servings of canned apples (page 10), 6.0 pounds (or 6 No. 303 cans) are needed, or 0.96 No. 10 cans (6.0 pounds times 0.16 equals 0.96 cans), or 3.6 No. 2½ cans (6 pounds times 0.6 equals 3.6).



CHANGING OUNCES TO POUNDS

1 ounce	0.06 or 1/16 pound	13 ounces81 or 13/16 pound
2 ounces12 or 1/8 pound	14 ounces88 or 7/8 pound
3 ounces19 or 3/16 pound	15 ounces94 or 15/16 pound
4 ounces25 or 1/4 pound	16 ounces	1.00 or 1 pound
5 ounces31 or 5/16 pound	32 ounces	2.00 or 2 pounds
6 ounces38 or 3/8 pound	48 ounces	3.00 or 3 pounds
7 ounces44 or 7/16 pound	64 ounces	4.00 or 4 pounds
8 ounces50 or 1/2 pound	80 ounces	5.00 or 5 pounds
9 ounces56 or 9/16 pound	96 ounces	6.00 or 6 pounds
10 ounces62 or 5/8 pound	112 ounces	7.00 or 7 pounds
11 ounces69 or 11/16 pound	128 ounces	8.00 or 8 pounds
12 ounces75 or 3/4 pound	144 ounces	9.00 or 9 pounds

ABBREVIATIONS AND SYMBOLS

tsp	teaspoon
Tbsp	tablespoon
pt	pint
qt	quart
gal	gallon
oz	ounce
fl oz	fluid ounce
lb	pound
wt	weight
No.	number
Cyl	Cylinder
pkg	package
°F	degrees Fahrenheit
×	multiply
÷	divide

EQUIVALENT COMMON FOOD MEASURES

1 tablespoon	3 teaspoons
1 fluid ounce	2 tablespoons
1/8 cup	2 tablespoons
1/4 cup	4 tablespoons
1/3 cup	5 1/3 tablespoons
1/2 cup	8 tablespoons
2/3 cup	10 2/3 tablespoons
3/4 cup	12 tablespoons
1 cup	16 tablespoons
1 cup	1/2 pint
1 pint	2 cups
1 quart	2 pints
1 gallon	4 quarts
1 peck	8 quarts
1 bushel	4 pecks

EXPLANATION OF TABLES

This Food Buying Guide provides information for determining the amounts of food to buy to meet the meal patterns of pre-school children in Child Care Centers under the Special Food Service Program for Children.

Amounts to buy of individual foods are averages. Variations in the yields of meat and poultry may be due to type, age, fatness, and weight of animal; and method, time, and temperature of cooking. Variety, season, size, and ripeness as well as preparation and cooking time influence yields of vegetables and fruits.

Column 1—Food as purchased

Foods are listed alphabetically according to the form in which they are obtained on the market—canned, dried (dehydrated), fresh, or frozen. Preparation of food by the processor is also given, such as sliced, boned, or shelled.

Items defined as special purchase are USDA-donated foods that are not normally available on the market.

Column 2—Size and description of serving

Size of serving is given as a weight, measure, or number of pieces or slices. The approximate yield in measure or weight given in parentheses also indicates the crediting toward the meal for foods such as raw apple, half-strength juice, and cooked chicken. Descriptions include preparation procedures used in child care center kitchens, such as diced, shredded, or cooked.

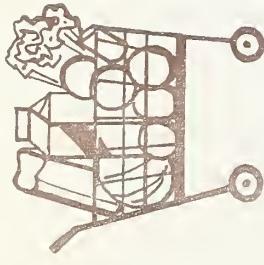
Column 3—Purchase unit

The purchase unit is a pound for most foods. A common can or package size is also given for many processed foods. Data on the one-pound unit can be used to estimate amounts of other purchase units.

Columns 4 and 5—Purchase units of food to buy for 25 or 50 servings

The number of pounds, cans, packages, or other units to buy for preparing 25 or 50 servings of the size described in column 2 is shown. The figures in column 5 are not always double those in column 4 because the data in the two columns were determined separately and then rounded to one decimal. To determine amounts to buy for other numbers of servings, see page 8.

“Food Buying Guide for Type A School Lunches” PA-270, might be more helpful in determining amounts to serve 100 or more children.



FOOD BUYING GUIDE

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for (5)	
			25 servings (4)	50 servings (5)
APPLES				
Canned (slices, solid pack)	1/4 cup fruit	No. 10 Can (96 oz) No. 2 1/2 can (26 oz) Pound	0.5 1.9 3.0	1.0 3.7 6.0
Fresh	1/2 small raw apple (about 1/4 cup) 1/4 cup raw diced 1/4 cup cooked sliced	Pound Pound Pound	3.2 2.2 4.0	6.3 4.4 8.0
APPLESAUCE, Canned	1/4 cup fruit	No. 10 can (108 oz) No. 2 1/2 can (29 oz) Pound	0.6 2.0 3.6	1.1 3.9 7.1
APRICOTS	1/4 cup fruit and juice	No. 10 can (108 oz) No. 2 1/2 can (30 oz) Pound	0.6 1.9 3.6	1.1 3.8 7.2
Dried (halves)		Pound	1.0	2.0

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
APRICOTS—Continued	1 medium raw (about $\frac{1}{4}$ cup)	Pound	2.1	4.2
	$\frac{1}{4}$ cup raw halves	Pound	2.3	4.6
ASPARAGUS	$\frac{1}{4}$ cup vegetable	No. 10 can .. (103 oz)	0.7	1.4
	Frozen	Pound	4.3	8.5
BANANAS	$\frac{1}{4}$ cup cooked	2½-lb pkg	1.3	2.5
	Frozen .. (cuts and tips)	Pound	3.1	6.2
BEANS, DRY	$\frac{1}{4}$ cup fruit	No. 10 can .. (116 oz)	0.5	1.0
	Canned .. (mashed)	Pound	3.6	7.1
FRUIT	$\frac{1}{2}$ small banana .. ($\frac{1}{4}$ cup)	Pound	4.2	8.4
	$\frac{1}{4}$ cup raw sliced	Pound	3.1	6.2
VEGETABLES	$\frac{1}{4}$ cup beans .. (baked or in sauce)	Pound	3.6	7.2
	Beans with bacon in sauce ..	Pound	5.3	10.6
MEAT	Beans with frankfurters in sauce.	Pound	4.7	9.4
	(equivalent to about 1 oz meat)			

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
BEANS, DRY—Continued				
Canned—Continued				
Blackeye, kidney, red, or white. (in brine)	1/4 cup beans	No. 3 Cyl (51 oz)	1.2	2.3
Lima (in brine)	1/4 cup beans	Pound Pound	3.6 3.5	7.1 6.9
Dry				
Blackeye beans or peas	1/4 cup cooked beans	Pound	1.5	3.0
Great Northern	1/4 cup cooked beans	Pound	1.1	2.2
Kidney	1/4 cup cooked beans	Pound	1.2	2.3
Lima (large or small)	1/4 cup cooked beans	Pound	1.1	2.2
Navy, pea	1/4 cup cooked beans	Pound	1.2	2.4
Pinto	1/4 cup cooked beans	Pound	1.1	2.1
Small white	1/4 cup cooked beans	Pound	1.3	2.6
BEANS, GREEN OR WAX				
Canned	1/4 cup vegetable	No. 10 can (101 oz)	0.5	1.0
Frozen	1/4 cup vegetable	No. 2 1/2 can (28 oz)	1.9	3.8
		Pound	3.1	6.2
		2 1/2-lb pkg Pound	0.8 2.0	1.6 4.0

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for 50 servings (5)	
			25 servings (4)	50 servings (5)
BEANS, LIMA Canned	1/4 cup vegetable	No. 10 can (105 oz) Pound	0.6 3.5	1.1 6.9
Frozen (Fordhook)	1/4 cup vegetable	2 1/2-lb pkg Pound	0.9 2.3	1.8 4.5
BEAN SPROUTS, Canned	1/4 cup vegetable	No. 10 can (104 oz) Pound	0.6 3.8	1.2 7.6
		Pound	4.7	9.4
BEEF Canned or Frozen	1/3 cup serving (about 1 oz meat and 1/8 cup vegetable)	Pound	10.6	21.1
Beef hash	3/4 cup serving (about 1 oz meat and 1/4 cup vegetable)	Pound	4.7	9.4
Beef stew	1/3 cup serving (about 1 1/2 oz meat)	Pound	4.7	9.4
Beef with barbecue sauce	1 1/2 ounces meat	No. 2 1/2 can (29 oz) Pound	1.9 3.4	3.8 6.7
Beef with natural juices (special purchase)	1 ounce	No. 2 1/2 can (29 oz) Pound	1.3 2.3	2.5 4.5
		Pound	4.7	9.4
Corned beef hash	1/3 cup serving (about 1 oz meat and 1/8 cup vegetable)			

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
BEEF—Continued				
Dried, chipped	1 1/2 ounces cooked meat	Pound	1.9	3.8
	1 ounce cooked meat	Pound	1.3	2.5
Fresh or Frozen				
Chuck roast	1 1/2 ounces cooked meat	Pound	3.2	6.3
(without bone)	1 ounce cooked meat	Pound	2.1	4.2
Cubed steak	3/4 steak	Pound	3.7	7.3
(proportioned, about	(about 1.7 oz cooked meat)			
3.1 oz raw)	1/2 steak	Pound	2.5	4.9
	(about 1.2 oz cooked meat)			
Ground				
Market style	1 1/2 ounces cooked meat	Pound	3.3	6.5
(no more than 30 percent	1 ounce cooked meat	Pound	2.2	4.3
fat)				
Special purchase	1 1/2 ounces cooked meat	Pound	3.2	6.3
(no more than 26 percent	1 ounce cooked meat	Pound	2.1	4.2
fat)				
Liver	1 1/2 ounces cooked meat	Pound	3.2	6.4
	1 ounce cooked meat	Pound	2.2	4.3
Round steak	1 1/2 ounces cooked meat	Pound	3.1	6.2
(without bone)	1 ounce cooked meat	Pound	2.1	4.2
Rump roast	1 1/2 ounces cooked meat	Pound	3.3	6.5
(without bone)	1 ounce cooked meat	Pound	2.2	4.3
Shortribs	1 1/2 ounces cooked meat	Pound	9.4	18.8
	1 ounce cooked meat	Pound	6.3	12.5
Stew meat	1 1/2 ounces cooked meat	Pound	3.6	7.1
	1 ounce cooked meat	Pound	2.4	4.8

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
BEETS, Canned	$\frac{1}{4}$ cup vegetable	No. 10 can	0.6	1.2
	Sliced or shoestring	(104 oz) Pound	3.6	7.2
Whole baby	$\frac{1}{4}$ cup vegetable	No. 10 can	0.6	1.1
		(104 oz) Pound	3.4	6.7
BLACK-EYE PEAS, Canned	$\frac{1}{4}$ cup vegetable	No. 10 can	0.7	1.4
	(green)	(104 oz) Pound	4.1	8.2
BLUEBERRIES	$\frac{1}{4}$ cup fruit and juice	No. 10 can	0.6	1.1
	Canned	(105 oz) Pound	3.5	6.9
Fresh	$\frac{1}{4}$ cup raw berries	Pint	2.4	4.7
		(14½ oz) 1-lb loaf	0.8	1.6
BREAD	$\frac{1}{2}$ slice			
(raisin, rye, white, wheat)				
BROCCOLI, Frozen	$\frac{1}{4}$ cup cooked spears	2-lb pkg	1.5	2.9
	Spears	Pound	2.9	5.8
Cut or chopped	$\frac{1}{4}$ cup cooked	2½-lb pkg	1.2	2.4
		Pound	2.9	5.8

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for 25 servings (4)		Number of purchase units of food to buy for 50 servings (5)
			25 servings (4)	50 servings (5)	
BRUSSELS SPROUTS, Frozen . .	1/4 cup cooked	2 1/2-lb pkg	0.9	1.8	
		Pound	2.2	4.3	
BULGUR, CRACKED WHEAT . . (special purchase)	1/4 cup cooked	Pound	0.7	1.4	
BUNS	1 bun	Dozen	2.1	4.2	
BUTTER	1/2 teaspoon	Pound	0.2	0.3	
CABBAGE, Fresh	1/4 cup raw pieces	Pound	1.2	2.4	
	1/4 cup raw shredded for slaw	Pound	1.9	3.9	
	1/4 cup cooked shredded	Pound	2.3	4.5	
CANTALOUP, Fresh	1/4 cup cubed or diced	Pound	4.4	8.8	
CARROTS	No. 10 can	No. 10 can	0.5	1.0	
	Canned (diced or sliced)	Pound	3.3	6.6	
Fresh	1/4 cup vegetable	Pound	2.1	4.1	
	1/4 cup raw strips (about 6 strips 4 x 1/2 inch)	Pound	2.8	5.5	
	1/4 cup raw shredded for salad	Pound	3.0	5.9	
	1/4 cup cooked sliced	Pound			
CATSUP, TOMATO	16-oz bottle	16-oz bottle	0.3	0.7	

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
CAULIFLOWER				
Fresh	1/4 cup raw flowerets	Pound	2.6	5.1
Frozen	1/4 cup cooked	2-lb pkg Pound	1.4 2.7 5.3	
CELERY, Fresh (untrimmed)	1/4 cup raw sticks or strips . . . (about 4 sticks 4 x 1/2 inch)	Pound	2.3	4.5
CHEESE				
American, Cheddar (natural or process), Mozzarella, Swiss (natural or process)	1 1/2 ounces cheese 1 ounce cheese	Pound Pound	2.4 1.6	4.7 3.2
Cottage	1 1/2 ounces (about 3 tablespoons) 2 tablespoons	Pound Pound	2.3	4.7
Cream	3 ounce serving (1 1/2 oz cheese)	Pound	1.6	3.3
CHEESE FOOD AND SPREAD . . (process)	2 ounce serving (1 oz cheese)	Pound	4.7	9.4
CHERRIES, Canned (red, tart, pitted)	1/4 cup fruit and juice	No. 10 can (103 oz) Pound	3.2 0.6	6.3 1.1
			3.4	6.8

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for		
			25 servings (4)	50 servings (5)	
CHICKEN					
Canned (boned)	1/4 cup serving (about 1.8 oz chicken meat)	Pound	3.6	7.1	
Fresh or Frozen					
Breasts with ribs, market style. (at about 12.8 oz each)	1/4 breast with rib (at about 1.7 oz cooked chicken meat) 1 1/2 ounces cooked chicken meat.	Pound	5.0	10.0	
Breasts with backs, special purchase, style II. (at about 13.8 oz each)	1 ounce cooked chicken meat 1/4 breast with back (at about 1.5 oz cooked chicken meat) 1 1/2 ounces cooked chicken meat.	Pound Pound	4.5 5.4	8.9 10.8	
Drumsticks (at about 3.3 oz each)	1 ounce cooked chicken meat . 1 drumstick (at about 1.4 oz cooked chicken meat) 1 1/2 ounces cooked chicken meat.	Pound Pound	5.4	10.8	
Thighs (at about 3.7 oz each)	1 ounce cooked chicken meat . 1 thigh (at about 1.7 oz cooked chicken meat) 1 1/2 ounces cooked chicken meat. 1 ounce cooked chicken meat .	Pound Pound	5.7	11.3	

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
CHICKEN—Continued Fresh or Frozen—Continued				
Whole (about 2 $\frac{3}{4}$ lb with neck and giblets)	1 $\frac{1}{2}$ ounces cooked chicken meat excluding neck meat and giblets.	Pound	6.2	12.4
	1 ounce cooked chicken meat excluding neck meat and giblets.	Pound	4.2	8.3
	1 wing (about 1 oz cooked chicken meat)	Pound	4.7	9.4
	1 $\frac{1}{2}$ ounces cooked chicken meat.	Pound	7.2	14.4
	1 ounce cooked chicken meat .	Pound	4.9	9.7
CHILI CON CARNE WITH BEANS, Canned	$\frac{1}{3}$ cup serving (equivalent to a 1 oz serving of meat)	Pound	4.7	9.4
CHILI SAUCE	1 tablespoon	Pound	0.9	1.8
CHOPPED MEAT WITH NATURAL JUICES, Canned .. (special purchase)	1 $\frac{1}{2}$ ounces meat	No. 2 $\frac{1}{2}$ can .. (30 oz) Pound	1.4	2.8
	1 ounce meat	No. 2 $\frac{1}{2}$ can .. (30 oz) Pound	2.7	5.3
			1.0	1.9
			1.8	3.6

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for 25 servings (4)		Number of purchase units of food to buy for 50 servings (5)
			25 servings (4)	50 servings (5)	
COCONUT, Canned, Dried, or Frozen.	1 cup shredded	Pound	4.7	9.4	
COLLARDS, Canned	1/4 cup vegetable	No. 10 can (98 oz) Pound	0.9 5.3	1.8 10.5	
CORN, Canned Cream style	1/4 cup vegetable	No. 10 can (106 oz) Pound	0.6 3.6	1.1 7.1	
Whole kernel	1/4 cup vegetable	Pound	2.9	5.8	
CORNED BEEF HASH, see BEEF, Canned.		Pound		1.1	
CORNMEAL	1/4 cup cooked	Pound		0.6	
CRACKERS Graham	2 crackers	Pound		0.9	1.7
Saltines	2 crackers	Pound		0.5	0.9
Soda	2 crackers	Pound		0.7	1.3
CRANBERRIES, Fresh	1/4 cup raw chopped	Pound		1.6	3.2
	1/4 cup cooked, sugar added	Pound		2.0	3.9

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for 50 servings (5)	
			25 servings (4)	50 servings (5)
CRANBERRY RELISH OR SAUCE, Canned	$\frac{1}{4}$ cup fruit	No. 10 can (117 oz)	0.6	1.1
CUCUMBERS, Fresh	$\frac{1}{4}$ cup pared, diced or sliced	Pound Pound	3.9 2.8	7.7 5.5
DATES, Dried (cut or chopped)	$\frac{1}{4}$ cup dry fruit	Pound	2.5	4.9
EGGS, Fresh Shell eggs	1 egg	Dozen (24 oz)	2.1	4.2
ENDIVE, CHICORY, ESCAROLE, Fresh	$\frac{1}{4}$ cup for salad	Pound	1.7	3.3
FARINA	$\frac{1}{4}$ cup cooked	Pound	0.4	0.8
FIGS, Canned	$\frac{1}{4}$ cup fruit and juice	No. 10 can (110 oz) No. 2½ can (30 oz)	0.6 1.9	1.1 3.8
		Pound	3.6	7.2

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
FISH, Frozen Fillets	1½ ounces cooked fish 1 ounce cooked fish	Pound Pound	3.7 2.5	7.4 4.9
Portions (breaded) 3-oz	1 portion (1.6 oz cooked fish)	Pound	4.7	9.4
2-oz	1 portion (1.1 oz cooked fish)	Pound	3.2	6.3
Sticks (breaded)				
3-oz stick	3 sticks (1.5 oz cooked fish)	Pound	4.7	9.4
2 sticks	2 sticks (1 oz cooked fish)	Pound	3.2	6.3
FRANKFURTERS (8 per pound)	½ frankfurter (1 oz meat)	Pound	1.6	3.2
(10 per pound)	1 frankfurter (1.6 oz meat)	Pound	2.5	5.0
FRENCH DRESSING	1 tablespoon	Quart	0.4	0.8
FRUIT COCKTAIL, Canned	¼ cup fruit and juice	No. 10 can (108 oz) No. 2½ can (30 oz) Pound	0.6 1.9 3.8 3.6	1.1 7.1

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
GRAHAM CRACKERS	2 crackers (2½ inches square)	Pound	0.9	1.7
GRAPEFRUIT				
Canned				
	¼ cup fruit and juice	No. 3 Cyl (50 oz)	1.2	2.3
		Pound	3.5	7.0
Fresh				
	¼ cup sections and juice (no membrane)	Pound	6.5	13.0
	¼ cup juice	Pound	7.3	14.5
GRAPEFRUIT AND ORANGE SECTIONS, Canned	¼ cup fruit and juice	No. 3 Cyl (50 oz)	1.2	2.3
		Pound	3.5	6.9
GRAPES, SEEDLESS, Fresh	¼ cup raw grapes	Pound	2.4	4.7
GRITS, CORN	¼ cup cooked	Pound	0.6	1.1
HAM, see PORK				
HONEY	1 cup 1 teaspoon	Pound Pound	18.7 0.4	37.4 0.8
HONEYDEW MELON, Fresh	¼ cup cubed or diced	Pound	4.1	8.2
ICE CREAM	3-ounce container ⅓ cup (No. 12 scoop)	3-oz container 1 quart	25.0 2.1	50.0 4.2

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for 50 servings (5)	
			25 servings (4)	50 servings (5)
JAMS, JELLIES, PRESERVES ..	1 cup 1 teaspoon	32-oz jar 32-oz jar	9.4 0.2	18.8 0.4
JUICES, VEGETABLE AND FRUIT				
Canned				
Single strength	$\frac{1}{2}$ cup juice	No. 3 Cyl	2.2	4.4
(100 percent juice)	($\frac{1}{4}$ cup vegetable or fruit)	(46 fl oz)		
Any juice such as apple, grapefruit, lemon, orange, pineapple, tomato.	$\frac{1}{4}$ cup juice	No. 3 Cyl	1.1	2.2
	($\frac{1}{4}$ cup vegetable or fruit)	(46 fl oz)		
	$\frac{1}{2}$ cup juice	No. 2 Cyl	4.4	8.7
	($\frac{1}{4}$ cup vegetable or fruit)	(24 fl oz)		
	$\frac{1}{4}$ cup juice	No. 2 Cyl	2.2	4.4
	($\frac{1}{4}$ cup vegetable or fruit)	(24 fl oz)		
	$\frac{1}{2}$ cup liquid	No. 3 Cyl	0.6	1.1
	($\frac{1}{4}$ cup vegetable or fruit)	(46 fl oz)		
Frozen				
Concentrated	$\frac{1}{4}$ cup reconstituted juice ..	12-fl oz can	1.1	2.1
(1 part juice to 3 parts water)	($\frac{1}{4}$ cup fruit)	(about 14 oz)		
Any fruit such as grape, grapefruit, orange and pineapple, tangerine.	$\frac{1}{4}$ cup reconstituted juice ..	6-fl oz can	2.1	4.2
	($\frac{1}{4}$ cup fruit)	(about 7 oz)		

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
KALE	Canned	1/4 cup vegetable	No. 10 can	0.9
			(98 oz)	1.8
			No. 2 1/2 can	2.8
		1/4 cup cooked	(27 oz)	5.5
			Pound	10.6
			Pound	5.6
	Frozen (chopped or whole leaf)	1/4 cup cooked	Pound	2.8
			Pound	7.9
			Pound	15.7
LAMB, Fresh or Frozen	Ground	1 1/2 ounces cooked meat	Pound	3.5
		1 ounce cooked meat	Pound	2.3
		1 1/2 ounces cooked meat	Pound	3.6
		1 ounce cooked meat	Pound	2.4
	Lemons, Fresh	1/4 cup juice	Pound	4.8
LENTILS, Dry	1/4 cup cooked lentils	1/4 cup cooked lentils	Pound	7.9
			Pound	1.9
			Pound	1.0
LETUCE, Fresh	Head	1/4 cup raw pieces	Pound	1.1
			Pound	2.1
		1/4 cup for salad	Pound	1.6
	Leaf	1/4 cup raw pieces	Pound	1.2
		1/4 cup for salad	Pound	1.7
		1/4 cup raw pieces	Pound	3.4
LIMES, Fresh	Romaine	1/4 cup for salad	Pound	1.2
		1/4 cup raw pieces	Pound	2.4
		1/4 cup for salad	Pound	3.6
	Lime juice	Pound	Pound	7.1
				14.2

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
LIVER, see BEEF				
LUNCHEON MEATS (excluding meat by-products, cereals, or extenders)	1½ ounces meat 1 ounce meat	Pound Pound	2.4 1.6	4.7 3.2
MACARONI, ELBOW	¼ cup cooked	Pound	0.6	1.2
MACKEREL, Canned	1½ ounces mackerel 1 ounce mackerel	No. 300 can No. 300 can (15 oz) (15 oz)	3.0 2.0	6.0 4.0
MARGARINE, FORTIFIED	½ teaspoon	Pound	0.2	0.3
MARSHMALLOW	2 large marshmallows	Pound	0.7	1.3
MAYONNAISE	1 tablespoon	Quart	0.4	0.8
MILK				
Dried				
Whole	1 cup reconstituted	Pound	1.8	3.6
Nonfat				
Instant	1 cup reconstituted	Pound	1.4	2.8
Non-instant	1 cup reconstituted	Pound	1.4	2.8
(special purchase)				
Evaporated	1 cup reconstituted	Pound	7.2	14.3

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
MILK—Continued				
Fluid	3/4 cup	Gallon	1.2	2.4
		Quart	4.7	9.4
		1/2 pint	12.6	25.0
	1/2 cup	Gallon	0.8	1.6
		Quart	3.2	6.3
		1/2 pint	18.8	37.6
MUSHROOMS, Canned	1/4 cup serving	Pound (drained weight)	2.2	4.5
MUSTARD GREENS, Canned . . .	1/4 cup vegetable	No. 10 can	0.8	1.6
MUSTARD, PREPARED		No. 2 1/2 can (98 oz)	2.5	4.9
NECTARINES, Fresh	1/2 medium raw nectarine (about 1/4 cup)	Pound (27 oz)	4.8	9.5
NOODLES	1/4 cup cooked	Pound	0.9	1.8
OATS, ROLLED	1/4 cup cooked	Pound		
OKRA, Canned (cut or whole)	1/4 cup vegetable	No. 10 can (99 oz)	0.7	1.4
OKRA WITH TOMATOES, Canned	1/4 cup vegetable	Pound	4.2	8.3
		No. 10 can (101 oz)	0.6	1.1
		Pound		6.6

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for 25 servings (4)	Number of purchase units of food to buy for 50 servings (5)
OLIVES, Canned Ripe whole, large size (pitted)	$\frac{1}{4}$ cup whole ONIONS Fresh Green Mature	Pound ORANGES Canned, Mandarin	2.0 PARSLEY, Fresh	4.0 PARSLEY, Fresh

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units	
			25 servings (4)	50 servings (5)
PEACHES				
Canned				
(slices)				
	$\frac{1}{4}$ cup fruit and juice	No. 10 can	0.6	1.1
		(108 oz)		
		No. 2½ can	2.0	4.0
		(29 oz)		
	Pound	Pound	3.6	7.1
Dried		Pound	0.8	1.6
(halves)		Pound		
Fresh		Pound	3.2	6.3
	$\frac{1}{2}$ medium raw peach	Pound	3.1	6.2
	(about $\frac{1}{4}$ cup)			
	$\frac{1}{4}$ cup raw sliced			
PEANUT BUTTER				
	4 tablespoons	Pound	3.6	7.1
	($\frac{1}{4}$ cup)	32-oz jar	1.8	3.6
	2 tablespoons	Pound	1.8	3.6
	1 tablespoon	32-oz jar	0.9	1.8
		Pound	0.9	1.8
		32-oz jar	0.5	0.9
PEANUTS, ROASTED	1 cup chopped nutmeats	Pound	8.0	15.9
	(shelled)			

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for 50 servings (5)	
			25 servings (4)	50 servings (5)
PEARS				
Canned	1/4 cup fruit and juice	No. 10 can	0.5	1.0
(slices or quarters)		(106 oz)		
		No. 2 1/2 can	1.8	3.6
		(29 oz)		
		Pound	3.3	6.5
Fresh	1/2 small raw pear	Pound	3.2	6.3
	(about 1/4 cup)			
	1/4 cup raw sliced	Pound	3.0	6.1
PEAS AND CARROTS				
Canned	1/4 cup vegetable	No. 10 can	0.6	1.1
		(105 oz)		
		Pound	3.5	6.9
Frozen	1/4 cup vegetable	Pound	2.3	4.5
PEAS, GREEN				
Canned	1/4 cup vegetable	No. 10 can	0.6	1.2
		(105 oz)		
		Pound	3.7	7.4
Dry				
Split	1/4 cup cooked peas	Pound	1.1	2.2
Whole	1/4 cup cooked peas	Pound	1.1	2.1
Frozen	1/4 cup cooked	Pound	2.5	5.0

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for 50 servings (5)	
			25 servings (4)	50 servings (5)
PECANS, shelled	1 cup chopped nutmeats	Pound	6.5	13.0
PEPPERS, GREEN Fresh	1/4 cup raw strips	Pound	1.7	3.4
	(about 1/6 of a large pepper)			
	1/4 cup raw chopped or diced .	Pound	2.6	5.1
Frozen	1/4 cup raw	Pound	2.0	3.9
	(diced)			
	1/4 cup vegetable	Pound	4.1	8.2
PEPPERS, SWEET, Canned	(green or red, diced)			
PICKLE RELISH, SWEET	1 tablespoon	Pound	0.9	1.7
PICKLES, Small	1 pickle	Quart	1.3	2.5
PIMENTOS, Canned	(chopped, diced, or whole)	No. 2 1/2 can	2.5	5.0
		(28 oz) Pound	4.9	9.7

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
PINEAPPLE				
Canned	$\frac{1}{4}$ cup fruit and juice	No. 10 can	0.6	1.1
Chunks or tidbits	(107 oz)	No. 2½ can	2.0	3.9
	(29 oz)	Pound	3.6	7.1
Crushed	$\frac{1}{4}$ cup fruit and juice	No. 10 can	0.6	1.1
	(109 oz)	No. 2½ can	2.0	3.9
		Pound	3.6	7.2
Fresh	$\frac{1}{4}$ cup raw cubed	Pound	4.2	8.3
PLUMS				
Canned	$\frac{1}{4}$ cup fruit and juice	No. 10 can	0.6	1.1
(purple, whole)	(108 oz)	No. 2½ can	1.9	3.8
	(30 oz)	Pound	3.6	7.1
Fresh	1 small raw plum	Pound	3.2	6.3
	(about $\frac{1}{4}$ cup)			
	$\frac{1}{4}$ cup raw halved or sliced ..	Pound	2.5	5.0
	$\frac{1}{4}$ cup cooked halves, sugar added.	Pound	4.1	8.2

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for 50 servings (5)	
			25 servings (4)	50 servings (5)
PORK				
Canned				
Ham with natural juices		Pound	2.6	5.1
1 1/2 ounces cooked meat		Pound	3.4	3.4
1 ounce cooked meat		Pound	1.7	5.3
Pork luncheon meat		Pound	2.7	3.6
(special purchase)		Pound	1.8	3.8
Pork with natural juices		No. 2 1/2 can	1.9	
(special purchase)		(29 oz)		
1 ounce cooked meat		Pound	3.4	6.7
1 ounce cooked meat		No. 2 1/2 can	1.3	2.5
1 ounce cooked meat		Pound	2.3	4.5
Fresh or Frozen				
Ground		Pound	3.3	6.5
(special purchase, no more than 26 percent fat)		Pound	2.2	4.3
Sausage, bulk or link		Pound	4.6	9.2
Shoulder, picnic		Pound	3.1	6.2
(without bone)		Pound	3.7	7.4
Spareribs		Pound	2.5	4.9
Mild Cured		Pound	9.1	18.2
Ham		Pound	6.1	12.2
(without bone)		Pound		
Shoulder, picnic		Pound		
(with bone)		Pound		

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			2.5 servings (4)	50 servings (5)
POTATO CHIPS	1/4 ounce (about 1/3 cup)	Pound	0.4	0.8
	1/2 package (about 1/3 cup)	3/4-oz pkg	12.5	25.0
	1/4 ounce (about 1/4 cup)	Pound	0.4	0.8
POTATO STICKS	1/4 cup vegetable	No. 10 can .. (102 oz)	0.6	1.1
POTATOES, WHITE Canned	(small whole)	No. 2 1/2 can .. (29 oz)	2.1	4.2
		Pound	3.5	6.9
		Pound	0.6	1.1
Dehydrated, low moisture	1/4 cup reconstituted .. (flakes or granules)	1/4 cup pared cooked, diced or sliced.	2.7	5.3
Fresh	1/4 cup cooked mashed	Pound	3.7	7.3
Frozen	1/2 cup heated	Pound	1.7	3.3
	1/4 cup heated	Pound	3.0	5.9
	1/4 cup heated	Pound	2.0	3.9
French fries, regular straight cut.				
Hash browns, diced				
Potato rounds				

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
PRUNES Canned (special purchase)	$\frac{1}{4}$ cup fruit and juice	No. 10 can (116 oz) Pound	0.4 2.8	0.8 5.5
	3 medium prunes, dry (about $\frac{1}{4}$ cup cooked fruit and juice)	Pound	1.3	2.6
Dried (with pits)	$\frac{1}{4}$ cup cooked	Pound Pound	1.4 1.2	2.7 2.3
	$\frac{1}{4}$ cup cooked, sugar added	Pound Pound	1.4 1.2	2.7 2.3
	$\frac{1}{4}$ cup vegetable	No. 10 can (106 oz) No. 2½ can (29 oz) Pound	0.6 1.9 3.4	1.1 3.8 6.8
PUMPKIN , Canned	4 small radishes (about $\frac{1}{4}$ cup)	Pound	2.1	4.1
	$\frac{1}{4}$ cup raw sliced	Pound	1.8	3.6
RADISHES , Fresh (without tops)	2½ tablespoons dry raisins (about $\frac{1}{4}$ cup cooked fruit and juice)	Pound	1.4	2.7
	$\frac{1}{4}$ cup cooked	Pound	1.4	2.8
RAISINS , SEEDLESS, Dried	$\frac{1}{4}$ cup cooked, sugar added	Pound	3.7	7.3
RHUBARB , Fresh (without leaves)				

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
RICE				
1/4 cup cooked		Pound	0.8	1.5
ROLLS		Dozen	2.1	4.2
RUTABAGAS, Fresh		Pound	3.0	6.0
1/4 cup cooked cubed		Pound	4.3	8.6
1/4 cup cooked mashed		Quart	0.4	0.8
SALAD DRESSING				
1 tablespoon				
SALMON, Canned		No. 1 tall can	2.9	5.8
1 1/2 ounces salmon		(16 oz)		
1 ounce salmon		No. 1 tall can	2.0	3.9
SALTINES		Pound	0.5	0.9
2 crackers		(2 inches square)		
SAUERKRAUT, Canned		1/4 cup vegetable		
No. 10 can		No. 10 can	0.6	1.1
(99 oz)		No. 2 1/2 can	1.8	3.6
(27 oz)		Pound	3.2	6.3
SAUSAGE, see PORK				

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
SIRUPS (cane, maple, molasses)	1 cup	Gallon (about 176 oz)	1.6	3.2
		Quart (about 44 oz)	6.3	12.5
	2 tablespoons	Gallon (about 176 oz)	0.2	0.4
SODA CRACKERS	2 crackers	Pound	0.7	1.3
	(2½ inches square)			
SOUPS, Canned Condensed (clam, tomato, vegetable)	1 cup reconstituted	Pound	6.8	13.6
	(about ¼ cup vegetable)			
	½ cup reconstituted	Pound	3.4	6.8
	(about ½ cup vegetable)			
SPAGHETTI	¼ cup cooked	Pound	0.7	1.4
SPINACH Canned	¼ cup vegetable	No. 10 can	0.9	1.8
		(98 oz)		
		No. 2½ can	2.7	5.3
		(27 oz)		
		Pound	5.2	10.3

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
SPINACH—Continued				
Fresh				
(partly trimmed)				
	1/4 cup pieces	Pound	0.9	1.7
	1/4 cup for salad	Pound	1.3	2.5
	1/4 cup cooked	Pound	2.5	5.0
Frozen				
Chopped				
Whole leaf				
	1/4 cup cooked	Pound	3.7	7.4
	1/4 cup cooked	Pound	3.4	6.8
SQUASH				
Fresh				
Acorn				
	1/2 small squash baked in skin. (about 1/4 cup vegetable)	1 squash (8 oz)	12.5	25.0
Butternut				
	Pound	6.2	12.3
Hubbard				
	Pound	3.2	6.5
Summer				
	Pound	4.5	9.0
Zucchini				
	Pound	5.6	11.2
Frozen, Yellow				
(sliced)				
	1/4 cup cooked	Pound	3.5	7.0
			2.9	5.7

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
STRAWBERRIES	$\frac{1}{4}$ cup raw whole	Quart	1.5	3.0
		(25 oz)		
		Pound	2.4	4.7
	$\frac{1}{4}$ cup fruit and juice, thawed.	Pound	3.6	7.1
SUCCOTASH	$\frac{1}{4}$ cup vegetable	No. 10 can	0.7	1.4
		(105 oz)		
		Pound	4.1	8.2
	$\frac{1}{4}$ cup cooked	Pound	2.3	4.5
SWEETPOTATOES	$\frac{1}{4}$ cup vegetable	No. 3 Vac can	2.9	5.7
	(vacuum pack)	(17 oz)		
		Pound	3.0	6.0
	$\frac{1}{4}$ cup reconstituted	No. 10 can	0.4	0.8
Dehydrated		(62 oz)		
	(low moisture flakes)	Pound	1.4	2.7
Fresh	$\frac{1}{4}$ cup cooked sliced	Pound	3.4	6.8

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for (5)	
			25 servings (4)	50 servings (5)
TANGERINES, Fresh	½ medium tangerine	Pound	3.2	6.3
	¼ cup sections	Pound	3.7	7.3
TOMATOES Canned	¼ cup vegetable	No. 10 can (102 oz)	0.6	1.1
		No. 2½ can (28 oz)	1.9	3.8
TOMATO PASTE, Canned	Fresh	Pound	3.4	6.7
	½ small tomato (about ¼ cup)	Pound	3.2	6.3
TOMATO SAUCE, Canned	¼ cup raw diced or sliced . . .	Pound	2.8	5.6
	¼ cup vegetable	No. 10 can (111 oz)	0.6	1.1
TOMATO PURÉE, Canned	¼ cup vegetable	Pound	3.7	7.3
		No. 10 can (105 oz)	0.6	1.1
TOMATO SAUCE, Canned	¼ cup vegetable	Pound	3.5	6.9
		No. 10 can (106 oz)	0.6	1.1
TOMATO PURÉE, Canned	No. 2½ can (29 oz)	Pound	1.9	3.8
		Pound	3.4	6.7

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for	
			25 servings (4)	50 servings (5)
TUNA, Canned	1½ ounces tuna	6- to 7-oz can	6.3	12.5
	1 ounce tuna	6- to 7-oz can	4.2	8.4
TURKEY Canned (boned)	¼ cup serving	Pound	3.6	7.1
	(about 1¾ oz turkey meat)			
Fresh or Frozen Breasts	1½ ounces cooked turkey meat excluding skin.	Pound	4.7	9.3
	(whole or halves)	Pound	3.1	6.2
Drumsticks	1 ounce cooked turkey meat excluding skin.	Pound	5.8	11.5
	1½ ounces cooked turkey meat excluding skin.	Pound	3.9	7.7
Thighs	1 ounce cooked turkey meat excluding skin.	Pound	4.9	9.7
	1½ ounces cooked turkey meat excluding skin.	Pound	3.3	6.5
Whole	1 ounce cooked turkey meat excluding skin from neck and giblets.	Pound	5.8	11.6
	(ready-to-cook, with neck and giblets)	Pound	3.9	7.8

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for 50 servings (5)	
			25 servings (4)	50 servings (5)
TURKEY—Continued				
Frozen				
Boneless roasts or rolls				
Raw, ready-to-cook	1 1/2 ounces cooked turkey meat.	Pound	3.4	6.7
(no more than 15 percent skin or fat)	1 ounce cooked turkey meat	Pound	2.3	4.5
Cooked	1 1/2 ounces cooked turkey meat	Pound	2.6	5.1
(no more than 1/4 inch skin and fat at any point)	1 ounce cooked turkey meat	Pound	1.7	3.4
TURNIP GREENS, Canned				
	1/4 cup vegetable	No. 10 can (98 oz)	0.9	1.9
		No. 2 1/2 can (27 oz)	2.7	5.4
		Pound	5.3	10.5
TURNIPS, Fresh				
(without tops)	1/4 cup cooked cubed	Pound	2.8	5.6
	1/4 cup cooked mashed	Pound	4.2	8.3
VEAL, Fresh or Frozen				
Ground	1 1/2 ounces cooked meat	Pound	3.3	6.5
	1 ounce cooked meat	Pound	2.2	4.3
VEGETABLES, MIXED				
Canned	1/4 cup cooked vegetable	No. 10 can (104 oz)	0.5	1.0
		Pound	3.4	6.7
Frozen	1/4 cup cooked vegetable	Pound	2.6	5.2

Food as purchased (1)	Size and description of serving (2)	Purchase unit (3)	Number of purchase units of food to buy for 50 servings (5)	
			25 servings (4)	50 servings (5)
VIENNA SAUSAGE, Canned . . .	1½ ounces meat	Pound (drained weight)	2.4	4.7
	1 ounce meat	Pound (drained weight)	1.6	3.2
WALNUTS, ENGLISH (shelled)	1 cup chopped nutmeats	Pound	6.7	13.3
	¼ cup raw sprigs or pieces	Pound	0.6	1.1
WATERCRESS, Fresh	¼ cup cubed	Pound	4.7	9.4
	¼ cup cooked	Pound	0.6	1.2
WATERMELON, Fresh				
WHEAT, ROLLED (special purchase)				
WIENERS, see FRANKFURTERS				
YEAST Active dry	½ cup	Pound	4.2	8.4
	1 tablespoon	1 package (0.28 oz)	25.0	50.0
Compressed	½ cup	Pound	6.3	12.5
	4 teaspoons, packed	1 cake (0.60 oz)	25.0	50.0

